



Devilled Chicken paired with Dilmah Extra Strength Tea



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- Sub Category Name
Food
Main Courses
- Recipe Source Name
Tea Inspired Recipes with Peter Kuruvita

Used Teas



Premium Ceylon
Extra Strength

Ingredients

Devilled Chicken paired with Dilmah Extra Strength Tea

- 250g chicken thigh fillets diced
- 50g diced cherry tomatoes
- 100g diced capsicum or peppers
- ½ leek washed and cut into 2cm pieces
- ½ onion cut into quarters
- 2 cloves garlic chopped
- 1x 2cm piece ginger grated
- 6 hot green or red chilis
- 1 sprig curry leaves



- 50ml coconut or vegetable oil
- Salt

Sweet and sour sauce

- 100ml tomato ketchup
- 30ml vinegar

Methods and Directions

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- Heat the oil in a heavy based very hot frying pan add curry leaves.
- Add chicken and cook on all sides, add onion, garlic and ginger cook for a few more minutes add leek and capsicum followed by the chilli and tomato.
- Toss for a few minutes and then combine the vinegar and tomato sauce and add to the chicken mixture.
- Toss for a further 3 minutes and then serve.

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